

Let Them Eat Cake!

10 New Sweet & Savory Dessert Ideas
with Chef Nettie Frank



10 Sweet & Savory Dessert Ideas

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Mini Strawberry Shortcake - Mini Trifle

Ingredients:

- Vanilla Cake
- 4 cups Sugar
- 5 ⅓ cup Flour
- 4 tsp. Baking Powder
- 2 tsp. Salt
- 1 ½ cup Vegetable Oil
- 4 eggs
- 4 cups Whole Milk
- 2 lbs Strawberries
- Vanilla Bean Whipped

Cream

- 1 Qt Heavy Whipping Cream
- ⅔ cup Powdered Sugar
- 2 tsp Vanilla Bean Paste

Instructions:

Cake:

1. Preheat the oven to 350 F, grease and flour 1 sheet pan
2. Combine the dry ingredients in a large mixing bowl or the bowl of your stand mixer fitted with the paddle attachment.
3. Whisk together the wet ingredients in a smaller bowl.
4. Pour the wet ingredients into the dry ingredients and mix until just combined.
5. Pour cake batter into the prepared sheet pan.
6. Bake at 350 F for 20-25 minutes until the centers just spring back when lightly touched.

Mini Strawberry Shortcakes:

1. Cut cake and strawberries into small cubes.
2. Layer cake cubes, strawberries, and whipped topping in small containers.



Cake Fries

Ingredients:

Chocolate Cake

- 4 oz. Unsweetened Chocolate, chopped
- 1 Stick Butter (sliced)
- 1 cup Water
- 2 cup Flour
- 2 cup Sugar
- ½ tsp. Salt
- 1 cup Sour Cream
- 2 tsp. Baking Soda
- 2 Eggs
- 1 tsp. Vanilla

Peanut Butter Frosting

- 1 stick Butter
- ½ cup Peanut Butter
- 1 ½ cup Powdered Sugar

Instructions:

Cake:

1. Bring chocolate, butter, and water to a boil in the microwave. Whisk in a separate bowl until smooth.
2. Put flour, sugar, and salt into the mixer. Mix with the whisk attachment.
3. Combine sour cream and baking soda in a separate bowl. Mix until it's combined and has risen.
4. Crack eggs and vanilla together in a separate bowl.
5. In the mixer, add the chocolate mixture to the flour mixture. Mix with the whisk attachment.
6. Add the eggs and vanilla mixture. Mix with the whisk attachment.
7. Bake on a sheet tray at 350 F for 30 minutes, or until done.

Cake Fries with Frosting:

1. Next, combine the peanut butter, butter, and powdered sugar in the mixing bowl.
2. Cut cake into thin strips, and then bake at 400 degrees for 6-10 minutes, or air fryer at 400 degrees for 6 minutes, or until toasted.





Churro Bites

Ingredients:

- Vanilla Cake
- 4 cups Sugar
- 5 $\frac{1}{3}$ cup Flour
- 4 tsp. Baking Powder
- 2 tsp. Salt
- 1 $\frac{1}{2}$ cup Vegetable Oil
- 4 eggs
- 4 cups Whole Milk
- 1 cup Sugar
- 2 tsp Cinnamon

Instructions:

Cake:

1. Preheat the oven to 350 F, grease and flour 1 sheet pan
2. Combine the dry ingredients in a large mixing bowl or the bowl of your stand mixer fitted with the paddle attachment.
3. Whisk together the wet ingredients in a smaller bowl.
4. Pour the wet ingredients into the dry ingredients and mix until just combined.
5. Pour cake batter into the prepared sheet pan.
6. Bake at 350 F for 20-25 minutes until the centers just spring back when lightly touched.
7. Cut cake into 1 inch cubes.
8. Deep fry cake cubes for 30 seconds or until golden brown.
9. Toss into cinnamon sugar mix.

Cake Bark

Ingredients:

- 1 cup Vanilla Cake Crumbs
 - 4 cup Sugar
 - 5 ⅓ cup Flour
 - 4 tsp Baking Powder
 - 2 tsp Salt
 - 1 ½ cup Vegetable Oil
 - 4 Eggs
 - 4 cup Whole Milk
- 2 tsp Tahini Sauce
⅓ cup Pistachio Cream
½ cup Shredded Kataifi Pastry
1 cup Milk Chocolate Melts
2 T Yellow Chocolate Melts
2 T Green Chocolate Melts

Instructions:

Vanilla Cake:

1. Preheat the oven to 350°F, grease and flour 1 sheet pan.
2. Combine the dry ingredients in a large mixing bowl or the bowl of your stand mixer fitted with the paddle attachment.
3. Whisk together the wet ingredients in a smaller bowl.
4. Pour the wet ingredients into the dry ingredients and mix until just combined.
5. Pour cake batter into the prepared sheet pan.
6. Bake at 350°F for 20-25 minutes until the centers just spring back when lightly touched.

Cake Bark:

1. Combine cake crumbs, tahini sauce, and pistachio cream in a bowl.
2. In a pan on medium heat, toast the shredded kataifi pastry with butter.
3. On a ½ sheet tray, spread out the 1 cup of melted milk chocolate. Drizzle the yellow and green melted chocolate on top, and swirl.
4. Sprinkle the cake crumble, followed by the toasted kataifi pastry.
5. Put in the freezer until solid, and then break up the bark.



Cake Crumb Crust- For Savory Blue Cheese Cheesecake



Ingredients:

16 oz Cream Cheese - Softened
6 oz Blue Cheese - Softened
2 Egg
1 cup Sugar
1 tsp Salt
¼ tsp Pepper
2 tsp Thyme
1 cup Vanilla Cake Crumbs
- 4 cup Sugar
- 5 ½ cup Flour
- 4 tsp Baking Powder
- 2 tsp Salt
- 1 ½ cup Vegetable Oil
- 4 Eggs
- 4 cups Whole Milk
1 cup Vanilla Cake Crumbs
¾ cups Shredded Parmesan Cheese
¼ tsp Salt
¼ tsp Pepper
3 T Melted Butter

Instructions:

Cake:

1. Preheat the oven to 350°F, grease and flour 1 sheet pan.
2. Combine the dry ingredients in a large mixing bowl or the bowl of your stand mixer fitted with the paddle attachment.
3. Whisk together the wet ingredients in a smaller bowl.
4. Pour the wet ingredients into the dry ingredients and mix until just combined.
5. Pour cake batter into the prepared sheet pan.
6. Bake at 350°F for 20-25 minutes until the centers just spring back when lightly touched.

Blue Cheese Cheesecake

1. Combine cream cheese and blue cheese using a paddle attachment. Then, add eggs, sugar, salt, pepper, and thyme.
2. In a medium bowl, combine vanilla cake crumbs, shredded cheese, salt, pepper, and melted butter.
3. In a 10 inch springform pan, spray and line with parchment paper. Add crust, and press down. Then, pour in the filling.
4. Bake at 300 degrees for 1 hour in a water bath.

Streusel Topping - Serve Over Apple Pie Filling



Ingredients:

- 2 C Vanilla Cake Crumbs
- 4 c. Sugar
- 5 1/2 c. Flour
- 4 tsp. Baking Powder
- 2 tsp. Salt
- 1 1/2 c. Vegetable Oil
- 4 Eggs
- 4 c. Whole Milk
- 1/2 C. Brown Sugar
- 1 tsp Cinnamon
- 1/2 tsp Nutmeg
- 2-3 T Melted Butter
- 1/2 tsp Ground Cloves

Directions:

- **Cake:**
- Preheat the oven to 350 F, grease and flour 1 sheet pan.
- Combine the dry ingredients in a large mixing bowl or the bowl of your stand mixer fitted with the paddle attachment.
- Whisk together the wet ingredients in a smaller bowl.
- Pour the wet ingredients into the dry ingredients and mix until just combined.
- Pour cake batter into the prepared sheet pan.
- Bake at 350 F for 20-25 minutes until the centers just spring back when lightly touched.
- **Streusel Topping:**
- Combine all ingredients with cake crumbs.

Chef ——— 
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Banana Fosters

OVER CAKE

Ingredients:

- Vanilla Cake
 - 4 cup Sugar
 - 5 1/3 cup Flour
 - 4 tsp Baking Powder
 - 2 tsp Salt
 - 1 1/2 cup Vegetable Oil
 - 4 Eggs
 - 4 cups Whole Milk
- Bananas Foster
 - 1 stick Butter
 - 3/4 cup Brown Sugar
 - 1/2 tsp Vanilla
 - 2 Bananas - Slices

Directions:

Cake:

1. Preheat the oven to 350 F, grease and flour 1 sheet pan.
2. Combine the dry ingredients in a large mixing bowl or the bowl of your stand mixer fitted with the paddle attachment.
3. Whisk together the wet ingredients in a smaller bowl.
4. Pour the wet ingredients into the dry ingredients and mix until just combined.
5. Pour cake batter into the prepared sheet pan.
6. Bake at 350 F for 20-25 minutes until the centers just spring back when lightly touched.

Bananas Fosters:

1. Melt butter on the stove, then combine with brown sugar, rum flavor, and vanilla extract.
2. Finally, fold in sliced bananas, and serve over cake.



Cake Pudding - Like Bread Pudding

Ingredients:

- Vanilla Cake
 - 4 cup Sugar
 - 5 1/3 cup Flour
 - 4 tsp Baking Powder
 - 2 tsp Salt
 - 1 1/2 cup Vegetable Oil
 - 4 Eggs
 - 4 cups Whole Milk
- Egg Mixture
 - 7 Eggs
 - 2 cups Heavy Cream
 - 2 cups Milk
 - 1/2 cup Sugar
 - 1 tsp Vanilla
 - 1/4 tsp Salt
- 4-5 cups Cake
- 1 cup Fruit or Berry of Choice



Instructions:

Cake:

1. Preheat the oven to 350°F, grease and flour 1 sheet pan.
2. Combine the dry ingredients in a large mixing bowl or the bowl of your stand mixer fitted with the paddle attachment.
3. Whisk together the wet ingredients in a smaller bowl.
4. Pour the wet ingredients into the dry ingredients and mix until just combined.
5. Pour cake batter into the prepared sheet pan.
6. Bake at 350°F for 20-25 minutes until the centers just spring back when lightly touched.

Cake Pudding:

1. In a medium bowl, mix together all ingredients for the egg mixture.
2. Grease a 1/2 hotel pan, and add all of the cake. Pour egg mixture over the cake, ensuring to cover all pieces.
3. Bake at 350 degrees for 40 minutes or until golden brown.
4. Serve with choice of fruit.



Cornbread Bites

Ingredients:

- Cornbread*
 - 10 oz Sugar
 - 3/8 oz Salt
 - 3 Eggs
 - 10 oz Milk
 - 12 oz GF Bread Flour
 - 5 oz Corn Meal
 - 1 oz Baking Powder
 - 6 oz Corn Oil
- 12 oz Chive and Onion Whipped Cream Cheese

Directions:

1. Combine all dry ingredients in a large mixing bowl. Then, combine all wet ingredients in a medium bowl. Finally, combine all ingredients together.
2. Grease a 1/2 cookie sheet, and pour on batter. Bake at 375 degrees for 35 minutes, or until golden brown.
3. Crumble up cornbread, and combine with chive and onion whipped cream cheese until forms a ball. Use scoop #50. Add savory meat and whipped honey.



Cake Breading, Filling, and Topping

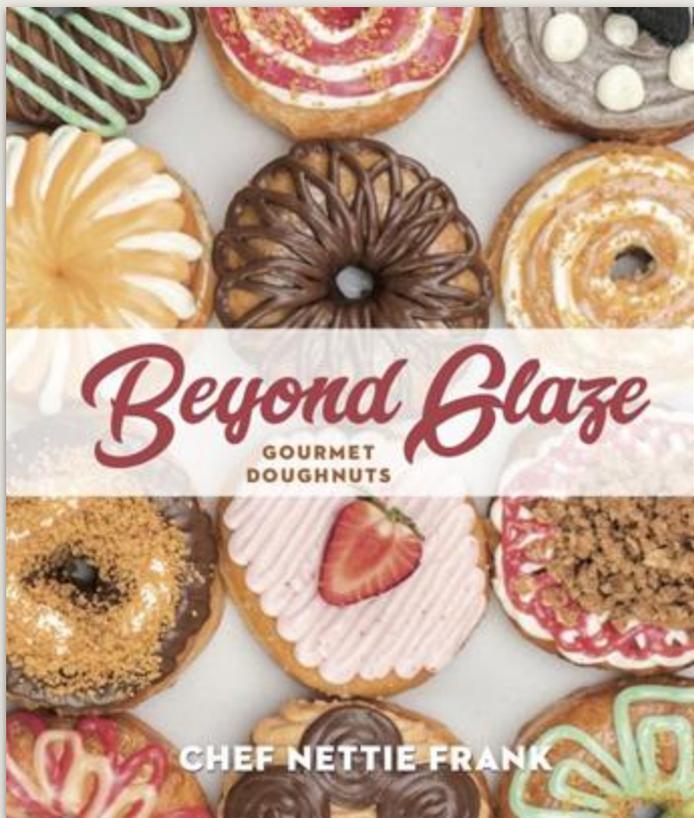
Savory: Use as breading for chicken, mozzarella sticks, etc. Add in herbs, salt, and pepper.

Sweet: Fold into ice creams, puff pastry, and croissants.



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